

PROSECCO D.O.C. ROSÉ BRUT  
MILLESIMATO VINO SPUMANTE  
FILI



Your Way, Your Rosé  
Follow your curiosity, do it your way and change the colors of  
the world.  
Fili Prosecco Rosé satisfies your free spirit.

Classification: Prosecco D.O.C. Rosé Brut  
Vino Spumante

Area of Origin: Veneto and Friuli Venezia Giulia

Grapes: 88% Glera, 12% Pinot Nero

Wine-making: Must of Glera obtained through soft pressing by means of a  
horizontal press, followed by slow fermentation of pure must  
at a controlled temperature and thanks to selected yeasts.  
Pinot Nero is wine-made in red, in contact with skins for 5/7  
days at a controlled temperature with selected yeasts. The  
Glera and Pinot Nero wines are then refermented together  
according to the Charmat Method. This last process takes at  
least 60 days.

Ageing: In steel containers at a controlled temperature.

Refining: In bottle.

Preservation: 14/18 months depending on the temperature and lighting of  
the place where it is stored.

Colour: Pale crystalline pink

Aroma: Intense and delicate with rose and acacia scents

Flavour: Fresh, savory, pleasant and excellent flavour with dry finish.

Alcohol content: 11,5% Vol  
Total Acidity: 5,7 - 5,9 gr/l  
Residual Sugar: 9 - 11 gr/l

Serving Temperature: 6 - 8° C

Gastronomic Match: Excellent as an aperitif and paired with all the main  
dishes: first courses and grilled vegetables, white meat  
and fish.

Awards: Commended – I.W.C. 2020